7-Layer Salad100

Number of Servings: 100 (125.63 g per serving)

Amount	Measure	Ingredient
10.00	lb	Lettuce, iceberg, fresh, shred
1 1/8	cup	Onion, yellow, fresh, chpd
6 1/4	cup	Peppers, bell, green, sweet, fresh, chpd
6 1/4	cup	Celery, fresh, diced
6 1/4	cup	Carrots, fresh, grated, USDA
12 1/2	cup	Peas, green, fzn
30.00	oz	Cheese, cheddar, fancy, shredded
4 1/2	cup	Sour Cream, light
1/4	cup	Sugar
8.00	cup	Dressing, Miracle Whip

Nutritio Serving Size (126g Servings Per Conta)	cts		
Amount Per Serving				
Calories 120 C	alories fror	n Fat 60		
	% D	aily Value*		
Total Fat 7g 11				
Saturated Fat 1.5g 8%				
Trans Fat 0g				
Cholesterol 10mg		3%		
Sodium 270mg		11%		
Total Carbohydrat	e 9g	3%		
Dietary Fiber 2g 8%				
Sugars 5g				
Protein 4g				
	Vitamin (C 20%		
Calcium 6% •	Iron 2%			
*Percent Daily Values are diet. Your daily values ma depending on your calorie Calories	y be higher or needs:			
Total Fat Less the Saturated Fat Less the Cholesterol Less the Sodium Less the Total Carbohydrate Dietary Fiber Calories per gram:	an 65g an 20g an 300mg	80g 25g 300mg		

Instructions

Wash all vegetables and prepare according to recipe. Blend together light sour cream, sugar and miracle whip.

Place 2/3-3/4 shredded lettuce in salad bowls or cups.

Then add 1 Tablespoon each peppers, celery, carrots,

2 Tablespoons peas, and 1 Tablespoon shredded cheese to each salad. Top each salad, using #40 scoop (1 2/3

Tablespoon), with the sour cream, sugar, miracle whip dressing.

Place salads in refrigerator until serving time.

Serve 1 salad/serving

1 serving = 1/2 CS

Food Handling:

- Wash hands immediately before engaging in food preparation and again after engaging in any activities that contaminate the hands.
- Single gloves should be used for only one task and then discarded.
- Wash raw fruits and vegetables before using them in food preparation.

Holding:

- Hold for cold service at an internal temperature of 41 F or lower.

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